

PM 31

6186-51

6/13/88

P412

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) WASHINGTON, DC 20460 NOTICE OF PESTICIDE: <input checked="" type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGISTRATION <i>(Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)</i>	EPA REGISTRATION NO. 6186-51	DATE OF ISSUANCE JUN 13 1988
	TERM OF ISSUANCE	
	NAME OF PESTICIDE PRODUCT Ster-O-Kem No. 15	
NAME AND ADDRESS OF REGISTRANT (Include ZIP code) <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>Damon Chemical Company, Inc. 12435 Rockhill NE. P.O. Box 2120 Alliance, OH 44601</p> </div>		
<p>NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.</p> <p>On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.</p> <p>A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.</p> <p>Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.</p> <p>This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A) provided that you:</p> <ol style="list-style-type: none"> 1. Submit/cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data. 2. Make the labeling changes listed below before you release the product for shipment: <ol style="list-style-type: none"> a. Add the phrase "EPA Registration No. 6186-51." b. Delete the word Milk (left panel). c. Delete the statement: <p style="margin-left: 40px;">Measures against circulatory shock, respiratory depression and convulsion may be needed.</p> 3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling. 		
<input checked="" type="checkbox"/> ATTACHMENT IS APPLICABLE		
SIGNATURE OF APPROVING OFFICIAL		DATE

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND
DOMESTIC ANIMALS

DANGER

KEEP OUT OF REACH OF CHILDREN

Irrasive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

STATEMENT OF PRACTICAL TREATMENT

In case of skin contact, wash with plenty of soap and water. For eyes, flush with water for 15 minutes and get prompt medical attention. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately. NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

STORAGE AND DISPOSAL

- Do not contaminate water, food or feed by storage disposal.
- Do not store on side.
- Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities by burning. If burned, stay out of smoke. Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

QUALITY

STER-O-KEM NO. 15
with **ORGANIC**
SOIL TOLERANCE

PRODUCTS

SANITIZER-DEODORIZER WITH ORGANIC SOIL TOLERANCE • INSTITUTIONAL, INDUSTRIAL, SCHOOL, DAIRY & OTHER FARM AREAS, RESTAURANTS AND DAIRIES

ACTIVE INGREDIENTS:

Alkyl (C14, 50%; C12, 40%; C18, 10%) dimethyl benzyl ammonium chlorides	1.0;
Octyl decyl dimethyl ammonium chloride	0.7;
Didecyl dimethyl ammonium chloride	0.3;
Dioctyl dimethyl ammonium chloride	0.3;
INERT INGREDIENTS:	97.4
TOTAL:	100.0

EPA Establishment No. 6186-OH-1

ACCEPTED FOR FOOD HANDLING & PROCESSING AREAS, RESTAURANTS AND DAIRIES
EPA Letter # 6/86-51
JUN 13 1988
EPA Registration No. 6186
Under the Federal Insecticide, Fungicide, and Rodenticide Act
as amended, for the pest control purposes intended.

**KEEP OUT OF REACH OF CHILDREN
DANGER**

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS
CONTENTS: 1 GALLON - 3.784 LITERS

MANUFACTURED AND GUARANTEED BY

DAMON CHEMICAL CO.
BOX 2120 ALLIANCE, OHIO 44601-0120

IMPORTANT

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

DIRECTIONS FOR USE
SANITIZING

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of ¼ oz. Ster-O-Kem #15 in 1 gallon of water. (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and

display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a ¼ oz. per 1 gallon solution of Ster-O-Kem #15. No potable water rinse is required.

The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. Ster-O-Kem #15 in 4 gallons of warm water. No Potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dispensed towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

At ¼ oz. per 1 gallon Ster-O-Kem #15 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service in waters up to 800 ppm of hardness calculated as CaCO3 when evaluated by the AOAC Germinicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

**U.S. PUBLIC HEALTH SERVICE - FOOD SERVICE
SANITATION RECOMMENDATIONS**

CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly preflushed or prescraped, and when necessary, presoaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a ¼ oz. per gallon solution of Ster-O-Kem #15 (150 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 4) For equipment and utensils too large to sanitize by immersion, apply a 3 oz./2 gallon solution of Ster-O-Kem #15 (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surfaces to drain and air dry. Do not rinse.